

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	WINDJAMMER GALLEY	21	0	No	PEELING SEALANT WAS NOTED IN THE VENTILATION HOOD ABOVE THE FLAT TOP GRILL IN THE HOT GALLEY. Sealant replaced
2	WINDJAMMER GALLEY	27	0	No	THE TECHNICAL AREA OF THE SALAMANDER UNIT IN THE HOT GALLEY WAS SOILED. Cleaned and will maintain routine inspections
3	WINDJAMMER GALLEY	21	0	No	PEELING SEALANT WAS NOTED IN THE VENTILATION HOOD OVER THE TILTING KETTLES IN THE HOT GALLEY. Sealant replaced
4	WINDJAMMER GALLEY	33	0	No	CHIPPED AND WORN PAINT WAS NOTED IN THE SCUPPER IN FRONT OF THE TILTING KETTLES IN THE HOT GALLEY. Repainted and rescheduled on a as-needed basis in future
5	WINDJAMMER GALLEY	21	0	No	A GAP WAS NOTED IN THE DOORFRAME OF REFRIGERATOR NUMBER 11-4. Gap has been closed
6	POTABLE WATER	06	0	No	FROM 4/18/03 TO 8/10/03 THE FAR POINT ANALYZER CHART RECORDER CHARTS HAD A RANGE FROM 0-50 PPM. Replaced with new charts
7	POTABLE WATER	07	0	Yes	ACCORDING TO THE CHIEF OFFICER, THE DISINFECTION OF THE POTABLE WATER TANKS IS CONDUCTED BY CLEANING THE TANKS AND THEN SPRAYING A 50 PPM CHLORINE SOLUTION ON THE TANK WALLS. THE CONTACT TIME OF THIS SOLUTION IS FOUR HOURS. THIS PROCEDURE MAY NOT BE SUFFICIENT TO DISINFECTED THE TANKS SINCE THE CHLORINE SOLUTION THAT IS SPRAYED ON WILL DISSIPATE AND WILL NOT HAVE A CONTACT TIME OF FOUR HOURS. USPH Inspector was to confirm this issue.
8	SCHOONER SERVICE BAR	33	0	No	HOLES WERE NOTED IN THE PROFILE STRIP ON THE BULKHEAD NEXT TO THE WALK-IN REFRIGERATOR. Holes sealed.
9	SCHOONER BAR	33	0	No	THE DECK DRAIN UNDER REFRIGERATOR NUMBER 5-10 WAS SOILED. Cleaned and monitored in future
10	PROVISIONS-VEGETABLE COOLER	19	2	No	TEN CASES OF TOMATOES WERE STORED BENEATH THE CONDENSER. CONDENSATION HAD COLLECTED ON ONE OF THE BOXES. Removed – will monitor closed in future. All crew retrained on correct storage procedures.
11	PROVISIONS-FROZEN VEGETABLE UNIT	19	2	No	ONE CARDBOARD BOX OF JAPANESE NOODLES HAD 1/4- 1/2 INCH FROZEN CONDENSATE ON THE TOP OF THE BOX. SEVERAL OTHER BOXES OF FOOD HAD CONDENSATE ON THE BOX. Removed – will monitor closed in future. All crew retrained on correct storage procedures.
12	PROVISIONS-DRY STORES AFT	19	2	No	27 THREE GALLON CARDBOARD BOX CONTAINERS OF VITALITY JUICE WERE STORED BENEATH THE DRY STORES OPEN Removed – will monitor closed in future. All crew retrained on correct storage procedures
13	PROVISIONS-DRY STORES	19	2	No	A CARDBOARD BOX THAT CONTAINED 30# OF GREEN GLAZED CHERRIES WAS STORED UNDER THE CONDENSER. CONDENSATE WAS NOTED ON THE TOP OF THE BOX. Removed – will monitor closed in future. All crew retrained on correct storage procedures

14 **PROVISIONS-DRY STORES**

19

2

No

SHORE-SIDE STAFF (IN STREET CLOTHES) WERE NOTED LAYING ON TOP OF BAGS OF SUGAR AND FLOUR LOCATED ON A PALLET AT THE HEAD OF THE DRY STORE STAIRWELL.

[Longshoremen supervisor informed about this and monitored by onboard management in future.](#)

15 **PROVISIONS-GENERAL**

33

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No

THE BULKHEADS WERE SOILED IN SEVERAL OF THE WALK-IN COOLERS.

[Cleaned](#)

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NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
16	MANITOWOC ICE MACHINES-GENERAL	26	3	Yes
THE FOOD CONTACT SURFACES OF THE ICE CUBER AND BIN WERE SOILED. THE CUBER HAD A GRAY SAND LIKE SUBSTANCE IN THE BOTTOM OF THE TRAY. (ICE MACHINE #; 11.1 WINDJAMMER GALLEY, GALLY NO. 3-3, 3-4, C4-7) Cleaned and will be monitored in future.				
17	MANITOWOC ICE MACHINES-GENERAL	20	0	No
SEVERAL INTERIOR FOOD CONTACT AREAS OF THE ICE BIN AND CUBER WERE CORRODED. PEELING SEALANT AND SOFT FOAM WERE NOTED IN THE CUBER AND BIN AREAS. THIS SOFT FOAM WAS IN DISREPAIR AND HAD STARTED TO BUBBLE MAKING THE AREA NO LONGER EASILY CLEANABLE.. Cleaned and will be monitored in future.				
18	BAKERY	26	3	Yes
THE HOBART MECHANISM ATTACHMENT AREAS WERE SOILED WITH DRIED FOOD DEBRIS ON THE COUNTER AND FLOOR MODELS. THE FLOOR MODEL HOBART MIXER COLLAR WAS SOILED. Cleaned – management in galley to monitor closely in future.				
19	MAIN GALLEY	27	0	No
THE VENTILATION HOOD ABOVE THE HOT GALLEY WAS SOILED WITH GREASE RESIDUE. Cleaned on the spot.				
20	MAIN GALLEY	21	0	No
THE VENTILATION HOOD ABOVE THE HOT GALLEY HAD LOOSE PEELING SEALANT. Sealant replaced				
21	MAIN GALLEY-SOUP STATION	26	3	Yes
THREE OF THE FIVE SOUP KETTLE DRAINS WERE SOILED WITH DRIED FOOD RESIDUE. TWO OF THE FIVE KETTLES WERE IN USE AND COULD NOT BE CHECKED. Cleaned and being monitored on all future inspections.				
22	DISHWASH UNITS GENERAL	22	0	No
THE FINAL RINSE TEMPERATURE GAUGE WAS NOT CALIBRATED. IN THE MAIN GALLEY, DECK 3, THE FINAL RINSE TEMPERATURE MEASURED AT THE PLATE SURFACE WAS 175 DEGREES F AND THE GAUGE TEMPERATURE READ 210 DEGREES F. DECK 4 DISHWASH UNIT'S FINAL RINSE GAUGE READ 196 DEGREES F, WHERE THE PLATE TEMPERATURE WAS 164 DEGREES F. Recalibrated				
23	DECK ENGINE MESS HALL	19	2	No
THE COLD BUFFET SNEEZE GUARD WAS NOT OF SIGNIFICANT LENGTH TO PROTECT THE FOOD STORED BELOW. Lengthened				
24	RECREATIONALLY CAUGHT FISH	19	2	No
A ROYAL CARIBBEAN BAG OF RAW FISH WAS NOTED IN THE WALK IN FREEZER WITH THE NAME "CHIEF ENGINEER" WRITTEN ON THE TAPE. THE VARIANCE STATES THAT THE RECREATIONALLY CAUGHT FISH NEEDS TO BE LABELED WITH THE DATE AND TIME AND SHOULD NOT BE KEPT ON THE VESSEL MORE THAN 24 HOURS. SINCE THE PACKAGE WAS NOT LABELED IT COULD NOT BE DETERMINED WHEN THE FISH WAS PLACED IN THE FREEZER. Removed on the spot – and destroyed – The onboard variance policy reiterated with variances being filed.				
25	CORRECTIVE ACTION STATEMENT	*	0	No
IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME-MAJESTY OF THE SEAS - CAS - [INSERT INSPECTION DATE-08-22-03] .				